3 Instructions For Use

Before first use, thoroughly wash all parts that will come into contact with the ice-cream.

The inner of the cooling vessel should be cleaned using a damp cloth and dried thoroughly.

The, transparent lid with pouring hole and paddle should be washed in warm soapy water, rinsed and dried thoroughly.

Do Not immerse the motor unit in water or liquid.

3.1 Preparing the Ice-Cream Mixture

Refer to the recipes in the back of this booklet to prepare ice-cream mixture.

For best results, prepare the ice-cream mixture one day before making ice-cream and store in the refrigerator. This adds volume and allows time for the mixture to cool sufficiently.

3.2 Freezing the Cooling Vessel

Note: It is essential that the Cooling Vessel is frozen properly.

To freeze the Cooling Vessel, wrap it in a plastic bag and store it in the back section of your freezer, where the temperature is the coldest. The plastic bag will prevent freezer burn from occurring.

The table below indicates the approximate amount of time required to freeze the Cooling Vessel.

Freezer: Approximate Temperature	Freezing Time
-30°C / -22°F	24 hours or more
-25°C / -13°F	20 - 22 Hours
-18°C / 0°F	12 - 13 Hours
-15°C / 5°F	8 - 9 Hours

Note: The Cooling Vessel must be used immediately after being withdrawn from the freezer.

Do not allow it to thaw prior to use.

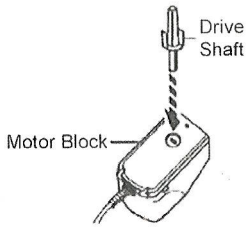
3.3 Ice-Cream Making Process

Note: During operation, the motor may be quite noisy. THIS IS NORMAL. It may appear to struggle and make a loud grating noise, but continue with the operation as the unit will provide well frozen and churned ice-cream.

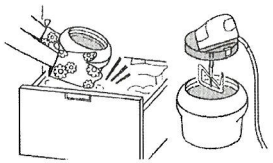
Before commencing, ensure the power cord is unplugged and the control switch is in the OFF position.

Ensure the motor unit is fitted onto the motor base correctly.

Insert the paddle drive shaft into the opening under the motor block and fit the paddle to the end of the drive shaft

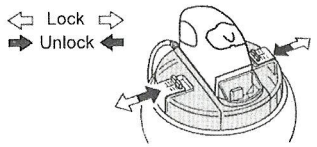


Remove the Cooling Vessel from the freezer once it is completely frozen and place on a flat stable surface.



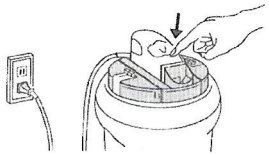
Place the motor unit above the Cooling Vessel so that all the locking tabs are aligned, then lower down.

Pull the Coupling Latches outward to lock in place.



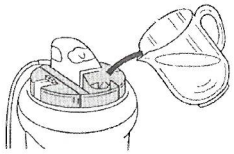
Plug the Ice-Cream Maker into a standard domestic power outlet and switch the outlet on.

Switch the on/off switch to the ON position to prevent the paddle from freezing onto the Cooling Vessel.



Go to the next step immediately after switching the motor on.

Pour the prepared ice-cream mixture into the Cooling Vessel via the Feed Chute.



The ice-cream making process takes approximately 20 - 40 minutes or less until the desired consistency is reached.

Note: Turning the Ice-Cream Maker off during operation may cause the mixture to freeze and restrict the movement of the paddle.

This appliance should not be operated for any longer than 40 minutes at one time.

Do not continue use if the ice-cream is not solid or is thawing out after 40 minutes of mixing.

This may occur if the Cooling Vessel was not frozen properly, the mixture was too warm or the proportion of ingredients was incorrect.

The Feed Chute can be used to add ingredients once the ice-cream making process has begun.

See the recipes in the back of this booklet for additional ingredients.

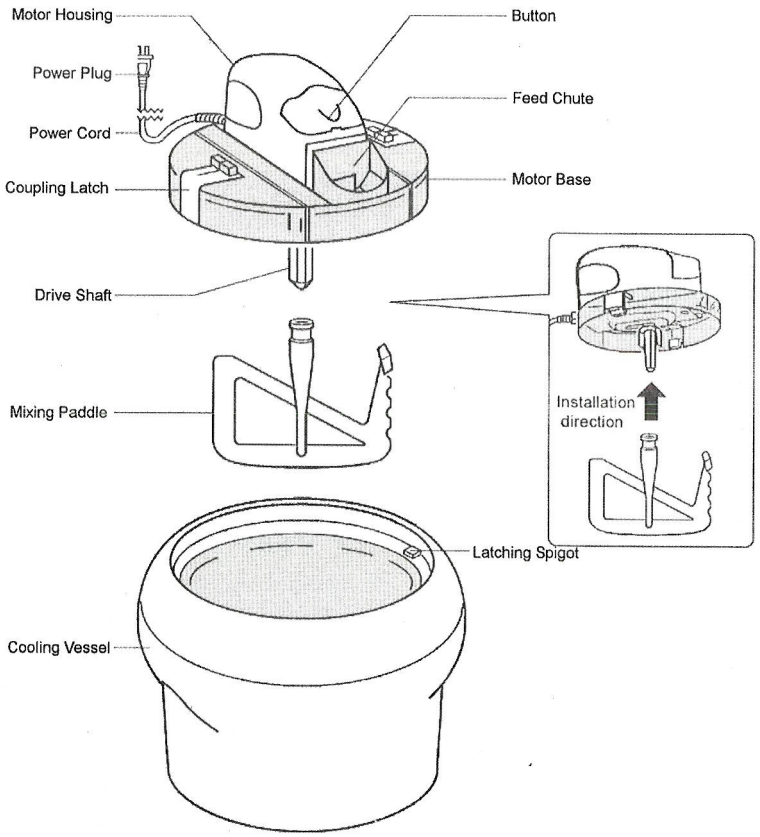
The direction of rotation will change if the ice-cream mixture becomes too thick. This will prevent the motor from overheating.

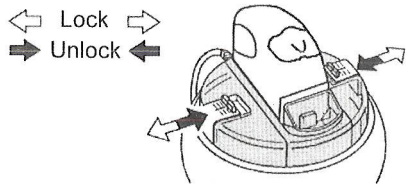
The ice-cream mixture is ready if the direction of rotation continues to change.

Once this occurs, turn the appliance off immediately.

DO NOT use sharp objects or utensils inside the Cooling Vessel. Sharp objects will scratch and damage the inside of the Cooling Vessel.

2 Components

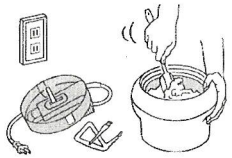




- Turn off and unplug before cleaning or storing.
- Any type of servicing, apart from ordinary cleaning, must be carried out by an authorised service centre or qualified dealer. There are no user serviceable parts in this appliance.
- If this appliance is used by a third party, please supply the instruction manual with it.
- Do not misuse the cord. Never carry the appliance by the cord or pull to disconnect it from the outlet. Instead, grasp the plug and pull to disconnect.
- To fix stably, the appliance must be placed on a flat and solid surface. It should not be laid on any soft material.
- Turn off and unplug the unit before moving.
- Do not place any other appliance or objects on top of the appliance.
- Do not plug into the power socket before set up is completed.
- Please ensure that the appliance is plugged directly into the electrical outlet.
- Take care when removing the vessel from the freezer as it may stick to your skin. Use a cloth or tea towel, etc to hold the vessel..
- Operating it within preset time.
- If the cooling vessel is broken, it will leak fluid. If this happens, discard the vessel immediately.
- Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to prevent injury and/or damage to the appliance.
- Do not operate the appliance while it is empty. Always ensure ice-cream mixture is in the Ice-Cream Maker before plugging it in to a power outlet.
- Ensure the cooling vessel and motor base are fitted correctly before turning on the Ice-Cream Maker.
- No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling of appliance.

Read and Save These Instructions

A rubber scraper or wooden spoon may be used when the appliance is turned off.



3.4 Ice-Cream Storage

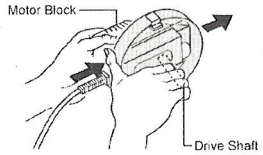
The ice-cream mixture can be frozen further by placing the Cooling Vessel into the freezer for no more than thirty minutes.

To store your ice-cream for long periods of time, place it in an air tight container in the freezer

4 Care and Cleaning

Turn off and unplug the unit prior to cleaning.

The Motor Block can be removed from the motor base by sliding apart.



Use a soft damp cloth or rag and mild detergent for cleaning the Motor Block. (Do Not immerse in Water or Liquid)

The Cooling Vessel, Paddle, Motor Base (excluding Motor Block) and Drive Shaft can be washed in warm mild soapy water.

Rinse well and dry thoroughly.

Note: Do not place any part of the Ice-Cream Maker in the dishwasher.

Do not use flammable liquids, chemicals, abrasive creams, steel wool or scouring pads for cleaning.

Read and Save These Instructions

5 Ice-Cream Recipes

All the recipes below will make approx 1 Litre of ice cream. 1 cup = 150ml

5.1 Basic Vanilla

2 Eggs
1 ¾ cups of milk
2 teaspoons of Vanilla
⅔ cup of sugar
2 cups of cream

Beat the eggs and sugar with an electric mixer until the mixture thickens and is cream coloured.
Milk, cream and vanilla should be mixed well.

5.2 French Vanilla

3 Eggs
2 cups of cream
2 teaspoons of vanilla
1 cup of sugar
1 ⅔ cups of milk

Beat eggs and milk together in a large saucepan.
Add sugar and cook over a low heat, stirring constantly until the mixture thickens.
Wait until the mixture cools down then add cream and vanilla. Refrigerate overnight.

5.3 French Chocolate

1 Cup of Sugar
1 ½ cups of milk
⅓ Cup of cocoa
3 egg yolks
2 Cups of cream
1 teaspoon of vanilla

Beat milk and egg yolks together.
Blend in sugar.
Cook over medium heat, stirring constantly until mixture thickens.
Remove from heat and gently sift cocoa into the mixture, then beat well until blended.
Wait until the mixture cools down.
Cream and vanilla should then be added and the mixture be refrigerated overnight.

5.4 Banana

3 ripe bananas
1 cup milk
2 teaspoons of vanilla
1 cup of cream
2 eggs
½ cup of sugar

In a blender puree all the ingredients together.

1 Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Carefully read this instruction manual before using appliance.
- Keep appliance out of reach of young children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure children and babies do not play with plastic bags or any packaging materials.
- **VERY IMPORTANT**:
  Ensure that appliance does not get soaking wet.
  Do not use appliance with wet hands.
  Do not immerse appliance in water or other liquids or use near sinks, baths or showers.
- Always operate the appliance from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Position the power supply lead properly so that they will not be walked on or pinched by items placed on or against them.
- Use appliance only for its intended use. Appliance is intended for household use only and not for commercial or industrial use.
- Do not use appliance if it has been dropped or any part of appliance (including cord or plug) has been damaged. Take appliance to your nearest authorised service centre or qualified dealer for inspection or repair.
- Use only accessories recommended or supplied by an authorised service centre or qualified dealer. The use of accessories not intended for use with this appliance may cause injuries to the user or damage to the appliance.
- Do not install the unit on other appliances, on uneven surfaces or where it could be subject to: heat sources (e.g. radiators or stoves), direct sunlight, excessive dust or mechanical vibrations.
- Appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
- Do not install near any heat sources such as radiators, heat registers, stoves, or other apparatus that produce heat.
- Do not operate appliance underneath or near flammable or combustible materials (e.g. curtains).
- Unplug this apparatus during lightning storms or when unused for long periods of time.

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5.5 Rum & Raisin

¾ cup of raisins
1 cup of milk
½ cup of sugar
½ cup of rum (or 2 ½ teaspoons of rum extract)
3 eggs
2 cups of cream

Combine raisins and rum in a bowl.
Cover the bowl and leave the mixture for 3 hours.
Cook milk until hot in a saucepan over a medium heat.
Whisk eggs and sugar in another bowl then add hot milk to the eggs and sugar.
Return mixture to the saucepan and cook over a medium heat, stirring constantly until slightly thickened.
Allow to cool then stir in cream.
Chill thoroughly.
Add rum and raisins through feeder hole half way through the freezing process.

5.6 Raspberry Sorbet

3 cups fresh raspberries
⅔ cup of sugar
½ cup of orange juice
½ cup of water
2 egg whites

In a saucepan over medium heat, add the raspberries, water and sugar.
Stir until sugar is dissolved.
Puree then chill thoroughly.
Beat egg white until soft.
Add orange juice to raspberries then whisk in the whisked egg whites.

5.7 Kiwi Fruit Sorbet

6-8 Peeled kiwi fruit
2/3 cup of sugar
2 tablespoons lemon juice
2 ½ cups water
2 egg whites

In a saucepan over medium heat, add the lemon juice water and sugar.
Stir until sugar is dissolved.
Puree the kiwi fruit with the sugar syrup then chill thoroughly.
Beat egg white until soft.
Whisk in the egg whites to the mixture.

Ice Cream Maker

User Manual